

# "ASPIRIN"

**WARNING!** The name "Bayer" is the thumb-print which identifies genuine Aspirin prescribed by physicians for 20 years and proved safe by millions.



**SAFETY FIRST!** Accept only an "unbroken package" of genuine "Bayer Tablets of Aspirin," which contains proper directions for Headache, Earache, Toothache, Neuralgia, Colds, Rheumatism, Neuritis, Lumbago, and for pain generally. Strictly American!

Handy tin boxes of 12 tablets cost but a few cents—Larger packages. Aspirin is the trade mark of Bayer Manufacture of Monacalcidester of Salicylic acid.

## Her Break.

Mrs. Kowler—We generally dine al fresco during the summer months. My husband enjoys it; does yours?

Mrs. Newrich—No; John doesn't care much for putting on style in hot weather, he prefers to eat out on the lawn. —Boston Transcript.

## No More Snuggling.

"The honeymoon must be over."

"Why do you say that?"

"They now carry individual umbrellas." —

## Much-Needed Rest.

"Well, was your vacation success?"

"One of the most enjoyable I ever had," said Mr. Gawping.

"Where did you go?"

"Nowhere. The family will be home tomorrow." —Birmingham Age-Herald.

One kind word to the living is better than a long drawn out eulogy over the dead.

A taste for minding one's own business is often hard to acquire.

## Where is Relief From

### Blazing Skin Diseases?

#### Must I Endure Forever the Torturous Itching?

The skin is fed from the blood, and upon the condition of the blood depends whether or not your skin will be healthy and free from boils, pimples, scaly irritations, red eruptions and other disfiguring and unsightly disorders.

The sensible treatment that will show real results is a remedy that will

cleanse the blood thoroughly and kill the germs that cause the trouble. And for this purpose no remedy ever made can approach the record of S. S. S., which cleanses the blood of the disease germs, at the same time building up the general health. S. S. S. is an excellent system-cleanser; it is not sold or recommended for Venereal Diseases.

For valuable literature write to Chief Medical Adviser, 100 Swift Laboratory, Atlanta, Ga.

#### COMMON ERROR IN GRAMMAR

Words "Began" and "Began" Are Wrongly Used by Those Careless in Their Speech.

It is quite common to hear some one say, "I begun to do that work yesterday," "the battle begun between the two armies," etc. This use of "begun" to express the past tense (sometimes called the preterit) of "begin" is not incorrect, according to some authorities on the uses of words, but there is a fairly general agreement that the better word to use is "began." If you wish to safeguard yourself against possible criticism, say "I began to do that work yesterday," "The battle began between the two armies," etc., not "begun."

Richard Grant White, in "Words and Their Uses," a high authority, criticizes and condemns the use of "begun" instead of "began" to express the past.

Of course, it is incorrect beyond any doubt to say, "I have begun" to express the perfect tense of "begin." Say, "I have begun," never "I have begun." —Columbus Dispatch.

Yesterday is dead—forget it. Tomorrow does not exist—don't worry. Today is here—use it!

If some fools were to remain quiet they might acquire a reputation for wisdom.

#### GEORGIE'S PATIENCE GONE

And the Youngster Signified the Fact With Slang Phrase Much to the Point.

"Slang and children are the two most prominent paths by which colloquial and technical terms come into everyday use," remarked Professor Jorgan. "Only the other day I overheard two small boys talking to each other."

"Georgie had a better memory than his brother, and Roger was always trying to get him to remember things for him. Georgie got tired of this, and when Roger wanted him to remember something he must do before school time the next morning, he asked:

"What do you think my head is, a parking place for what you want to remember?" —Los Angeles Times.

#### Didn't Sound Like Chopin.

Farmer Spuds and Mrs. Spuds were enjoying—experiencing would be a better word—their first concert.

"What be the chune the orkestry's playin' of now?" asked the farmer of his spouse.

"I dunno," admitted Mrs. Spuds. "But I 'eard some bloke say as 'ow it were Chopin."

"Chopin?" snorted the farmer. "Chopin be blowed! It sounds a deal more like sawing!"

## The Kitchen Cabinet

(©, 1926, Western Newspaper Union.)

Ideals are like stars: you will not succeed in touching them with your hands. But, like the seafaring man on the deserts of water, you choose them as your guides, and following them you reach your destiny.—Schurz.

#### SEASONABLE GOOD THINGS.

Those who cannot eat meat, or are on a limited diet, will enjoy:

**Nut Cutlets.**—Take one cupful of bread crumbs, one-quarter of a cupful of finely chopped almonds or walnuts, a little onion or chives; season with salt and pepper. Put over the fire a cupful of milk with four tablespoonfuls of butter; when boiling add the bread crumbs and cook until thick. When cool

add the nuts, a little parsley; shape into cutlets, roll in egg and crumbs and fry in deep fat. Serve with tomato sauce.

**Hickory Nuts and Cheese.**—Beat to a cream one tablespoonful of butter, then add six tablespoonfuls of cream cheese. Mix thoroughly, adding oil if liked, to make it creamy. Have ready a quarter of a pound of hickory nuts chopped fine, and blend with the cheese paste; season with salt, pepper and a little lemon juice; make in balls and serve as a salad on lettuce leaves.

**Onions on Toast.**—Chop six onions fine, then boil twenty minutes in one pint of boiling water to which a little salt has been added. Drain off the water, add one tablespoonful of butter and serve on rounds of buttered toast. Garnish with sprigs of parsley and crescents of hard-boiled eggs.

**Cream Sponge Cake.**—Boil two cupfuls of granulated sugar with half a cupful of water until it threads. Pour slowly over eight well-beaten yolks of eggs; beat until cold, add the juice and rind of an orange and two cupfuls of pastry flour; lastly fold in the stiffly beaten whites of eight eggs.

**Sorbet.**—Make a sirup of two cupfuls of water and two cupfuls of sugar; boil fifteen minutes, add one can of shredded pineapple, one and one-third cupfuls of orange juice, one-half cupful lemon juice; strain and add one quart of apollinaris water, freeze to a mush, using equal parts of ice and salt. Serve in frappe glasses.

Who does his duty? is a question too complex to be solved by me; But he, I venture the suggestion, Does part of his, that plants a tree. —Lowell.

#### EVERYDAY FOOD.

It is the ordinary everyday things which are the dishes most of us wish to know about; those we serve every day, but will give us variety.

**Tomato Cream Toast.**—Melt three tablespoonfuls of butter and blend it with four tablespoonfuls of flour. Pour in gradually one and one-half cupfuls of strained stewed tomatoes; add a speck of soda. Season with salt and pepper. Add three-fourths of a cupful of hot cream and pour over well-buttered toast. Serve promptly.

**Sausage Baked With Apples.**—Butter a deep granite dish and place in it four apples cut in halves with the skin side down. Place over the dish a wire rack or toaster and cover with sausages which have been well pickled. Cook from twenty to thirty minutes. Remove the sausages to a hot platter and surround with the apples.

**Luncheon Potatoes.**—Chop rather fine enough potatoes to make a quart. Melt three tablespoonfuls of butter or drippings in a saucepan and mix with the potatoes. Add two tablespoonfuls of flour and one cupful of milk. Stir well, cover and cook slowly for ten minutes. Add two chopped hard-cooked eggs. Season well and serve.

**Chocolate Pudding.**—Soak one pint of bread crumbs in one quart of hot milk for half an hour. Melt two squares of bitter chocolate and add to the milk two-thirds of a cupful of sugar, a little salt, vanilla and two slightly beaten eggs. Mix all with the bread and bake in a moderate oven three-fourths of an hour. Serve with:

**Ginger Cookies.**—Take two cupfuls of molasses, one cupful of lard, one cupful of sugar, two-thirds of a cupful of sour milk, one tablespoonful of ginger, one teaspoonful of soda dissolved in the milk and two teaspoonfuls put in the flour. Mix with as little flour as possible. Chill on ice before rolling. Bake in a moderate oven. If wanted quite fancy, frost with a boiled frosting or with confectioner's sugar mixed with milk.

Nellie Maxwell

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5¢ a package during the war

and

5¢ a package NOW

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A Harmless Soothing, Healing Remedy for Coughs and Colds.

Here is a remedy for coughs, colds, bronchitis, throat irritation, and especially for lung troubles, that has been sold all over the civilized world in many thousands of households for the last fifty-four years. Its merits have stood this test of time and use, and surely no test could be more potent or convincing. It gives the patient with weak and inflamed lungs a good night's rest, free from coughing, with easy expectoration in the morning. Try one bottle, accept no substitute. For sale by all druggists and dealers in medicine everywhere.—Adv.

A widow never tells her age; she's always old enough to know better.

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Dr. Tutt's Liver Pills

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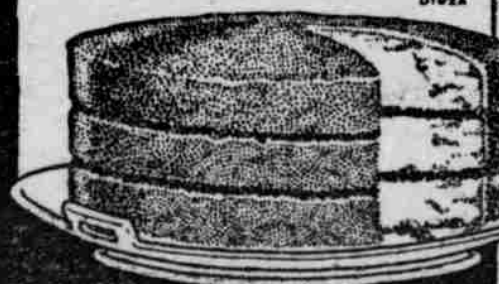
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GILSTER'S BEST flour makes light, delicate cakes.

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